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# SCHOOL LUNCH

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PRODUCTION AND MARKETING ADMINISTRATION  
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" A SCHOOL LUNCH PROGRAM IS A COMMUNITY ENTERPRISE "

A CHALLENGE! YOUNGSTERS MUST EAT!

"Great progress has been made in nutrition work during the war years--but much still remains to be done, according to Dr. Charles Glen King, scientific director of the Nutrition Foundation.

"Dr. King warns us not to be complacent, but to keep right on working and studying--doing our best to improve the situation. He says that America may be the best-fed nation in the world so far as variety, appeal, and convenience are concerned, but our eating habits are unsatisfactory.

"Dr. King reports that, throughout the U. S., records of what individuals eat, medical examinations, and studies of the relation between food intake and health, reveal that our pattern of food consumption is not satisfactory.

"The Nutrition Foundation is conducting research in the science of nutrition --attempting to discover and measure the human need for essential nutrients to find out how each nutrient functions."--Ext. Div., U. of Ill., "Illinois Radio-Release," Nov. 15, 1945.

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"Public Health officials now face the fact that malnutrition is a major public health problem. ....like an iceberg, most malnutrition, and the most dangerous part, is hidden.....Agriculture is making every effort to produce an adequate supply of the foods which provide essential nutrients. Organized education is stimulating in the child a desire to eat the foods he needs for growth and health."--Taken from The Journal of School Health, Vol XIV No. 3, "Malnutrition a Major Public Health Problem," by Thomas Parran, Surgeon General, U. S. Public Health Service.

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## SCHOOL NOTES:

The Watertown Public Schools with Mr. Dwight D. Miller, Superintendent, and Mr. R. W. Schlicht, Hot Lunch Program Supervisor, are planning for big expansion. They report buying considerable amounts of surplus army property from the air bases at Watertown and Sioux Falls. Possibly this source of supply might help some other programs. It would pay to look into it. For information, contact the State Department of Public Instruction at Pierre.

\* \* \* \* \*

It looks like the refrigerator business is in for a big job, judging from the reports reaching our office of schools planning to purchase new refrigerators from excess funds--the latest reports are from: Flandreau Public Schools, R. A. Williams, Supt.; Trent Public School, Russel Franz, Supt.; and Kadoka Independent School District, David W. Evans, Supt.

\* \* \* \* \*

The following is taken from a letter received from Miss Grace A. Omdahl, Teacher of the South Schoening School, Philip, Haakon County, South Dakota.

"I have enjoyed donating my help and different foods I've brought from home, just noticing what a difference each child has towards his appetite, his neatness in eating and most of all how each one has gained in weight this term.

"I'm sure if I ever teach again, no matter how many students I have and have to do the work myself, I'll see that the Hot Lunch Program is carried on."

\* \* \* \* \*

Groton - School Lunch Program sponsors have improved their kitchen by using wall board to advantage in sealing open joists. They also used new linoleum to recover their dining table tops.

\* \* \* \* \*

Aberdeen - Plans and specifications have been prepared whereby a new School Lunch Program dining room and kitchen will be installed in the Washington Building during the summer months. 30 tables, each seating 6, will provide for the participating youngsters and a modern steam-table will materially aid those who serve the food.

\* \* \* \* \*

Sponsors throughout the State are urged to make note of needed repairs and replacements necessary regarding equipment and facilities. Jot down what should be done during the summer! Do you need a new stove? In what condition are kitchen utensils, tableware, stoves, etc? Are table tops properly covered with material that can be kept clean easily? Have all perishable food commodities been stored properly or disposed of?

Thought and attention given to items like these will mean much next fall when you open your School Lunch Program for the year.

## EXPLANATION OF ABUNDANT FOODS

Although the over-all picture on the food front is still one of shortages and our farmers are being urged to raise and produce more food than ever before, there are nevertheless, often periodic, geographic or climatic abundances in certain foods. Oftimes these abundances are localized in nature but occasionally they are nation wide. It is plain that although there are short supplies of many items such as flour and meat, there can still be, and often are, seasonal abundances in certain items.

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It is especially easy to understand this problem in South Dakota by watching the egg market. For several weeks egg production in South Dakota has been on an unusually high level, markets were flooded, and prices dropped. Although the over-all world picture of foods is one of impending shortages, the egg situation in South Dakota a short time ago was one of definite abundance. Therefore, eggs are placed on the "abundant foods" list in this State and sponsors of School Lunch Programs are currently urged to use more of this specially nutritious food.

The same is true for white potatoes in this State, and for cabbage, fresh and frozen fish, grapefruit and chicken in various parts of the country.

#### POTATOES IN ABUNDANCE

Plenty of potatoes for daily meals is assured after a look into the nation's storage bins. If your markets are not well supplied, it may be because growers and distributors cannot obtain sufficient refrigerator cars to ship them. According to latest check by the Department of Agriculture, there are over 119 million bushels of Irish potatoes in storage. This is 15 percent more than last year. It is hoped that the greater part of these potatoes can be used by consumers before the new crop comes on the market in volume.

#### POINTS OF INFORMATION FOR SCHOOL OFFICIALS AND SPONSORS

##### BE SURE TO ATTACH SUFFICIENT POSTAGE TO LETTERS

When mailing monthly Report and Claim for Reimbursement, Forms CCC-109, together with Voucher Form FDA-564, affix stamps covering the required amount of postage for envelopes addressed to the Huron office. "Postage Due" mail will delay monthly reimbursement checks as no funds are available in our office for taking care of letters received with insufficient postage and, as a result, such mail may of necessity be rejected.

##### IMPORTANCE OF SUBMITTING CLAIMS WHEN DUE

"Reports and Claims" must be submitted so as to reach our office on or before the 10th of the month following the calendar month being reported. In event you will not claim for the month, you should advise us by letter before the above mentioned date so that we will know you still intend to remain in the program.

In the past, it has often been necessary to return to sponsors over half of the monthly Claims for Reimbursement to be corrected and properly completed. The return of these forms delays USDA payments to sponsors for meals served or agricultural foods used in line with contract provisions. We sincerely appreciate receiving promptly well-prepared claims and voucher forms.

##### KEEP AN INVENTORY OF STOCKS ON HAND

We wish to emphasize the requirement that sponsors of School-Lunch programs prepare an inventory at the close of each month representing stocks on hand and the condition of such stocks. No accurate claim (Form CCC-109) can be prepared unless sponsors know what amounts of food actually have been used during the month as well as the cost of such foods. Such Administrative Reviews and inspections as have been made during the past months indicate that some sponsors are still negligent in many cases in meeting this requirement.

##### GOVERNMENT SURPLUS EQUIPMENT

We have been advised that all matters pertaining to the sale of government surplus equipment suitable for school lunch programs and other school activities are being handled by the State Department of Public Instruction. Schools wishing information regarding availability of various items should direct their inquiries to the office of the State Superintendent of Public Instruction at Pierre, South Dakota.

## DON'T HOARD FLOUR

It would be unnecessary and unwise at any time for schools to make excessive or above-normal purchases of flour. Excess purchases at this particular time are unnecessary because there is great need for cereals to meet world shortages and unwise because of the great danger of spoilage.

Experienced cooks have learned that flour cannot be kept long in the ordinarily warm kitchen or in a school room

during spring or through the hot summer months. Flour kept in the usual room temperatures may become infested with weevils. Flour will not keep successfully in the refrigerator because the flour takes up moisture. Flour must be kept dry as well as cool.

Both wheat and flour are desperately needed by the hungry peoples of Europe and Asia. While sponsors need to meet school lunch contract provisions and meal requirements, it would be a great tragedy if flour were allowed to spoil in this hour of need. Present supplies should be used before more is bought and only what is needed currently should be bought at any time.

## FOOD PRESERVATION IMPORTANT--Now and for the Future:

We want to again call the attention of sponsors to the advantages to schools of having their own garden projects and of preserving the products thus grown for use during the next school year. Aside from the obvious value to the schools themselves--the growing of foods by schools and the preservation of them will aid materially in the big job the American farmer has in helping feed the world. Plan now for a garden and canning project this summer!

Chester C. Davis, organizing chairman of the Famine Emergency Committee, released this statement March 13 in behalf of the Committee, urging the planting of Victory Gardens in 1946 to increase the food supply.

"In releasing more wheat, fats, oils, and other critically needed foods for shipment to starving people abroad, we recognize the essential part that the Victory Garden production will play in helping to provide food for the people of America," Mr. Davis said. "An abundance of nutritious home-grown food will permit much greater shipment of the food items so critically needed abroad.

"The President and the Secretary of Agriculture have called for full effort again this year by the Victory Gardeners of the Nation. This Famine Emergency Committee considers the Victory Garden production as one of the important parts of this entire emergency food program. This is a definite and positive way in which a large percentage of our citizens can help in relieving the suffering of the starving people of the world."

## THANKS!!!

We wish to thank the sponsors of school lunch programs for their prompt response to the recent inquiry sent out by this office relative to Food Preservation. The information obtained will be of great value both for immediate use and for long term planning.

## CLEANLINESS IMPORTANT

The old saying holdstrue that "cleanliness is next to godliness," and this is especially true in school lunch kitchens and dining rooms. Dirty floors and equipment, unclean dish towels, filthy table tops are a menace to health and surround children with conditions that contribute toward carelessness and poor health and food habits. If any such condition might still be in existence anywhere in any lunch program, it behooves the sponsors and school officials to remedy the situation without delay.

SUPERINTENDENT MENTOR SAYS:



1. In line with President Truman's request to have more home grown foods, we are again planning on having a large garden project. Several of the teachers who stay during the summer will supervise, and many of the children will help with the work. We intend to can much of our garden products this year to save money for us and to release similar foods for the relief of people of war-town countries.

We have checked over our canning facilities and equipment and have put them all in good working order. We are also working on a plan whereby housewives of our community can use our school kitchen and canning facilities to do their quantity canning during the summer months.

2. A sense of humor is a valuable business and social asset. It is also an important ally of health. A famous physician tells us that laughter is a most healthful exertion and a great help to digestion. He adds that the custom among the earlier rulers of exciting laughter at the table by jesters and buffoons was founded on true medical principles. Yes--good cheer makes every dish a feast! We endeavor to make the noon hour and lunch period in our school definitely a high spot of good cheer in the day's activities.

3. In my reading the other evening, I ran across some interesting bits of information which I thought you folks may like to have:

Did You Know.....that not enough food is produced in the world to satisfy even the energy requirements of the people, let alone the need for vitamins, proteins, and minerals.

.....That authorities believe the scientifically planned army diet will lead to improved food habits among veterans.

.....That there is as much nutrition in one small potato as there is in a slice of bread.

.....That the first cows were brought to the American colonies in 1634 by Governor Winthrop.

.....That the average human heart, weighing about eight ounces, generates enough energy in twelve hours to lift a 65-ton tank car on foot. Proper foods help keep it strong!